



Use And Care

G U I D E

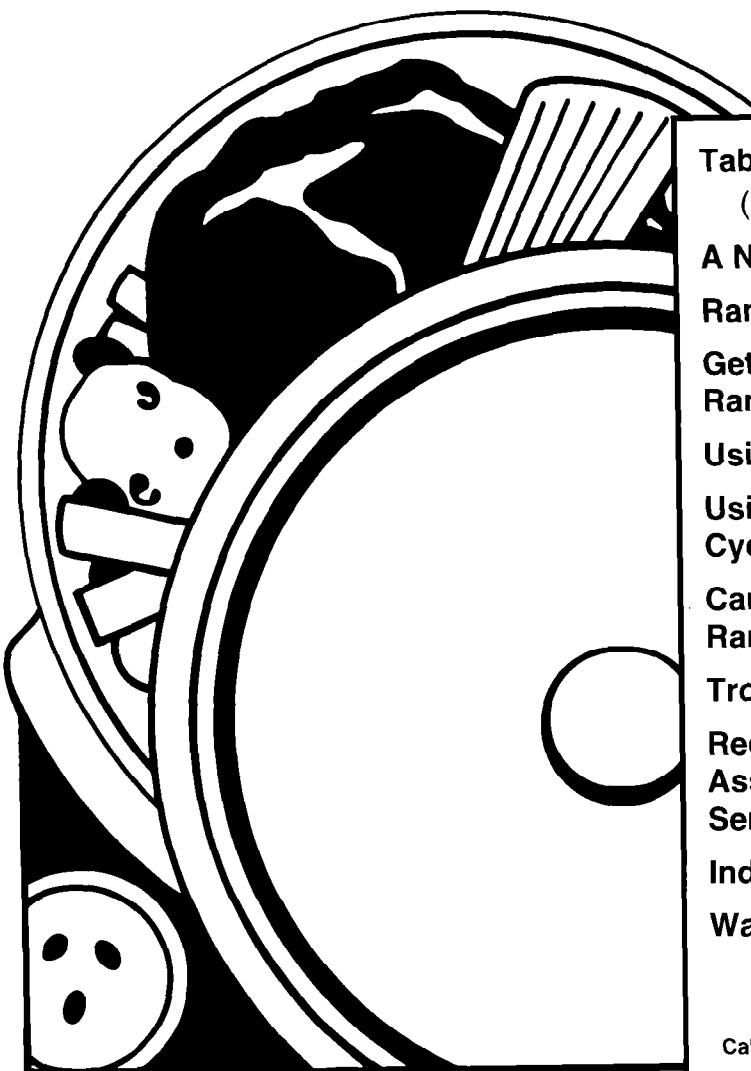


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1-800-253-1301

Call us with questions or comments.

SELF-CLEANING GAS RANGE

TO THE INSTALLER: PLEASE LEAVE THIS INSTRUCTION BOOK WITH THE UNIT.

8/95

TO THE CONSUMER: PLEASE READ AND KEEP THIS BOOK FOR FUTURE REFERENCE.

MODEL SF380PEW

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A Note to You

Thank you for buying a Whirlpool® appliance.

Because your life is getting busier and more complicated, Whirlpool ranges are easy to use, save time, and help you manage your home better. To ensure that you enjoy years of trouble-free operation, we developed this Use and Care Guide. It is full of valuable information about how to operate and maintain your appliance properly and safely. Please read it carefully.

Also, please complete and mail in the Ownership Registration Card provided with your appliance. The card helps us notify you about any new information on your appliance.

Please record your model's information.

Whenever you call to request service for your appliance, you need to know your complete model number and serial number. You can find this information on the model and serial number plate (see diagram on page 8 for location of plate).

Please also record the purchase date of your appliance and your dealer's name, address, and telephone number.

Model Number _____

Serial Number _____

Purchase Date _____

Dealer Name _____

Dealer Address _____

Dealer Phone _____

Keep this book and the sales slip together in a safe place for future reference.

**Our Consumer Assistance Center
number is toll-free 24 hours a day.**

1-800-253-1301

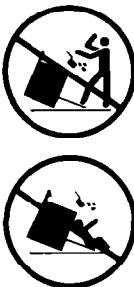
Range Safety

Your safety is important to us.

This guide contains safety statements under warning symbols. Please pay special attention to these symbols and follow any instructions given. Here is a brief explanation of the use of the symbol.

⚠ WARNING

This symbol alerts you to such dangers as personal injury, burns, fire, and electrical shock.



⚠ WARNING

- ALL RANGES CAN TIP.
- INJURY TO PERSONS COULD RESULT.
- INSTALL ANTI-TIP DEVICES PACKED WITH RANGE.
- SEE INSTALLATION INSTRUCTIONS.

NOTE: For more information, see the "The anti-tip brackets" on page 26.

IMPORTANT SAFETY INSTRUCTIONS

READ AND SAVE THESE INSTRUCTIONS

⚠ WARNING

To reduce the risk of fire, electrical shock, injury to persons, or damage when using the range, follow basic precautions, including the following:

WARNING: If the information in this manual is not followed exactly, a fire or explosion could result causing property damage, personal injury, or death.

Do not store or use gasoline or other flammable vapors and liquids in the vicinity of this or any other appliance.

WHAT TO DO IF YOU SMELL GAS:

- Do not try to light any appliance.
- Do not touch any electrical switch; do not use any phone in your building.
- Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.
- If you cannot reach your gas supplier, call the fire department.

Installation and service must be performed by a qualified installer, service agency, or the gas supplier.

General

- Install or locate the range only in accordance with the provided Installation Instructions. The range must be installed by a qualified installer. The range must be properly connected to the proper gas supply and checked for leaks. The range must also be properly connected to electrical supply and grounded.
- Gas fuels and their use in appliances can cause minor exposures to benzene, formaldehyde, carbon monoxide, and soot, primarily from incomplete combustion. Significant exposure to these substances could cause cancer or reproductive harm. Properly adjusted burners with a blue, rather than a yellow, flame will minimize incomplete combustion. Venting with a hood or an open window will further minimize exposure.
- Do not store things children might want above the range. Children could be burned or injured while climbing on it.
- Do not leave children alone or unattended in area where the range is in use. They should never be allowed to sit or stand on any part of the range. They could be burned or injured.
- Do not operate the range if it is damaged or not working properly.
- Do not use the range for warming or heating the room. Persons could be burned or injured, or a fire could start.
- Do not attempt to light the oven burner during a power failure. Personal injury could result. Reset oven controls to the off position in the event of a power failure.
- Use the range only for its intended use as described in this manual.



- Do not touch surface burners, areas near surface burners, or interior surfaces of oven. Areas near surface burners and

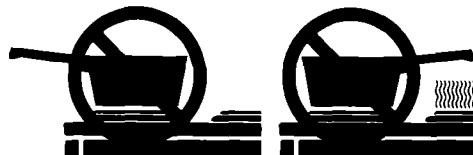
interior surfaces of an oven become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface burners, areas near surface burners, or interior surfaces of oven until they have had sufficient time to cool. Other surfaces of the range, such as the oven vent opening, the surface near the vent opening, the cooktop, and the oven door and window, could also become hot enough to cause burns.



- Do not wear loose or hanging garments when using the range. They could ignite if they touch an open flame and you could be burned.
- Use only dry pot holders. Moist or damp pot holders on hot surfaces could result in burns from steam. Do not let pot holder touch an open flame. Do not use a towel or bulky cloth for a pot holder. It could catch on fire.
- Keep range vents unobstructed.
- Do not heat unopened containers. They could explode. The hot contents could cause burns and container particles could cause injury.
- Do not store flammable materials on or near the range. The fumes could create an explosion and/or fire hazard.
- Do not use the oven for storage.
- Do not use aluminum foil to line areas around surface burners, oven bottom, or any other part of the range. Use aluminum foil only as recommended in this manual.
- Never use a match or other flame to look for a gas leak. Explosion and injury could result.
- Know where your main gas shutoff valve is located.

When using the cooktop

- Make sure the utensils you use are large enough to contain food and avoid boilovers and spillovers. Heavy splattering or spillovers left on a range could ignite and burn you. Pan size is especially important in deep fat frying.
- Check to be sure glass cooking utensils are safe for use on the range. Only certain types of glass, glass-ceramic, ceramic, earthenware, or other glazed utensils are suitable for cooktops without breaking due to the sudden change in temperature.
- Never leave surface burners unattended at high heat settings. A boilover could result and cause smoking and greasy spillovers that could ignite.



- Turn pan handles inward, but not over other surface burners. This will help reduce the chance of burns, igniting of flammable materials, and spills due to bumping of the pan.
- Do not use decorative covers or trivets over the surface burners.

When using the oven

- Always position the oven rack(s) in desired location while oven is cool.
- Use care when opening oven door. Let hot air or steam escape before removing or replacing food.

Grease

- Grease is flammable. Do not allow grease to collect around cooktop or in vents. Wipe spillovers immediately.



- Do not use water on grease fires. Never pick up a flaming pan. Smother flaming pan by covering with a well-fitted lid, cookie sheet, or flat tray. Flaming grease outside of pan can be extinguished with baking soda or, if available, a multipurpose dry chemical or foam-type extinguisher.

Care and cleaning

- Small amounts of formaldehyde and carbon monoxide are given off in the Self-Cleaning cycle from fiberglass insulation and food decomposition. Significant exposure to these substances could cause cancer or reproductive harm. Exposure can be minimized by venting with a hood or open window and wiping out excess food spills prior to self-cleaning.



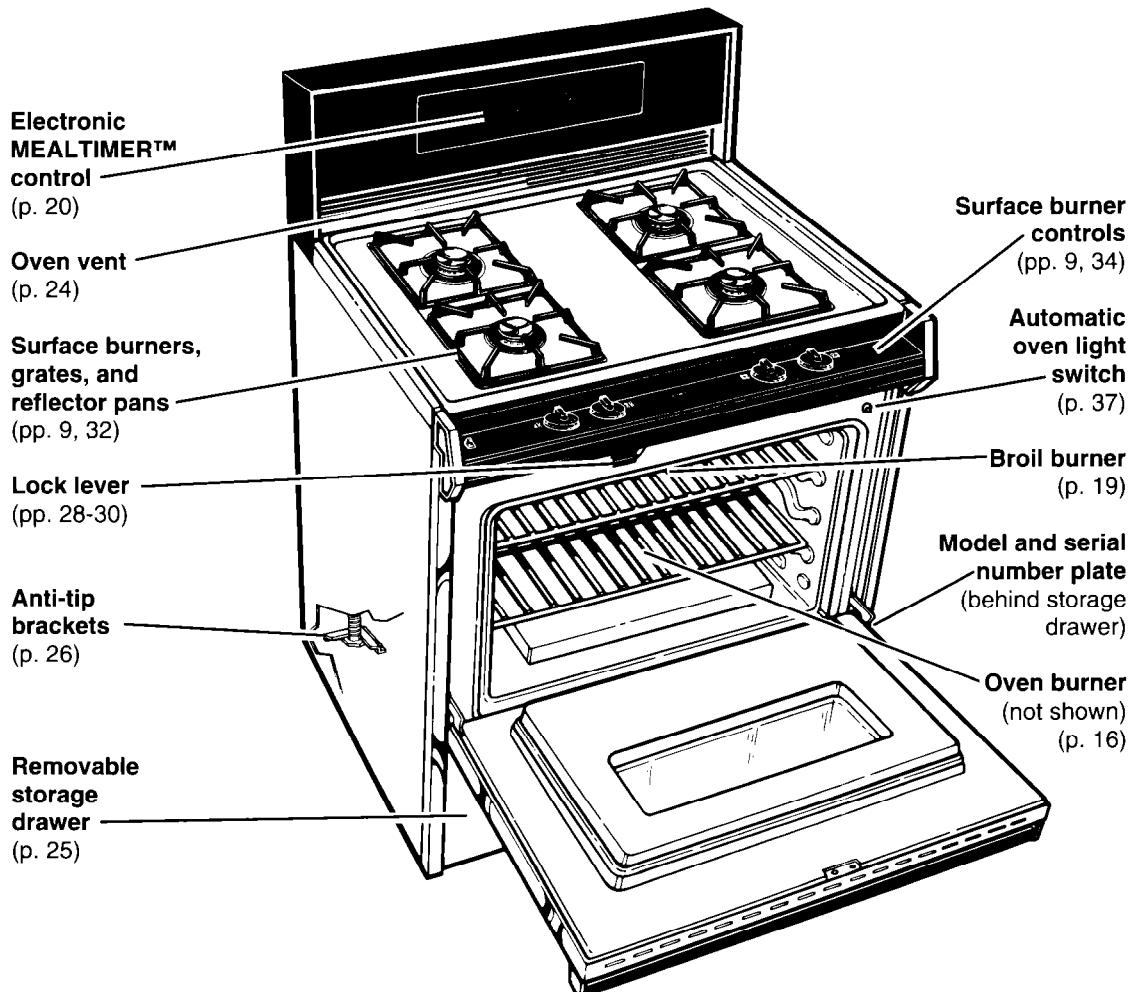
- Do not use oven cleaners. No commercial oven cleaner or oven liner protective coating of any kind should be used in or around any part of the oven.
- Before self-cleaning the oven, remove broiler pan, broiler grid, oven racks, and other utensils. Do not use your oven to clean miscellaneous parts unless you are instructed to do so in this Use and Care Guide.

- Do not clean door heat seal. It is essential for a good seal. Care should be taken not to rub, damage, or move the seal. Clean only parts recommended in this Use and Care Guide.
- Do not repair or replace any part of the range unless specifically recommended in this manual. All other servicing should be referred to a qualified technician.
- Any additions, changes, or conversions required in order for this appliance to satisfactorily meet the application needs must be made by a Whirlpool service company or Qualified Agency.
- Disconnect the electrical supply and the gas supply at the shutoff valve near the range before servicing the range.

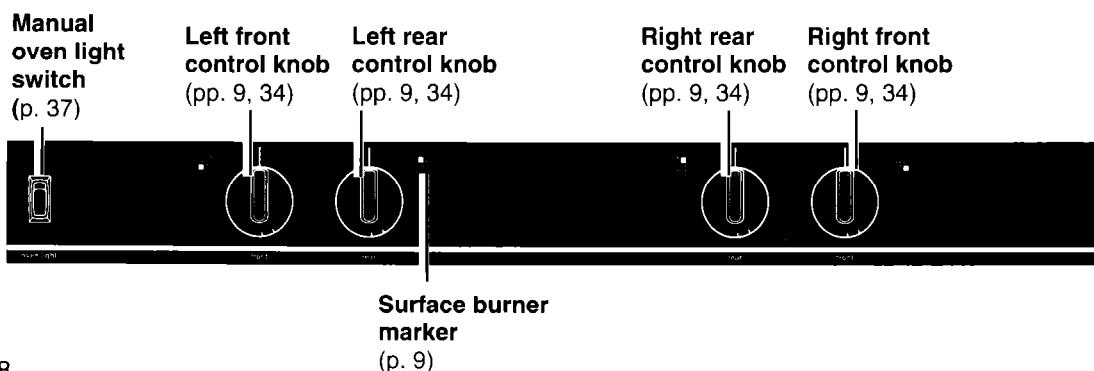
– READ AND SAVE THESE INSTRUCTIONS –

Getting to Know Your Range

This section contains captioned illustrations of your range. Use them to become familiar with the location and appearance of all parts and features. To help you find information on specific parts and features quickly, page references are included.



Control panel

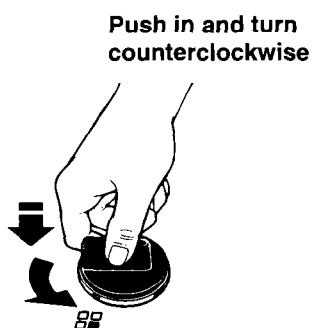


Using Your Range

To obtain the best cooking results possible, you must operate your range properly. This section gives you important information for efficient and safe use of your range.

Using the surface burners

Your range is equipped with electric ignitors. Electric ignitors automatically light the burners each time they are used.

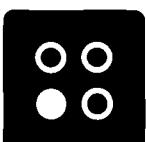


Push in control knob and turn counter-clockwise to the LITE position. The clicking sound is the ignitor sparking. **Visually check that burner has lit.**

To stop the clicking sound after the burner lights, turn the control knob to the desired setting. The control knob has stops for HI, Medium, and Low. However, you can set the control knob anywhere between HI and OFF.

Surface burner markers

The solid dot in the surface burner marker shows which surface burner is turned on by that knob.



Burner heat settings

Use correct burner heat settings. If the heat setting is too high, it can:

- **Char** bacon and cause curling.
- **Make** eggs tough and crisp at the edges.
- **Toughen** liver, fish, and seafood.
- **Scorch** delicate sauces and custards.
- **Cause** a boilover.

Until you get used to the settings, use the following as a guide. For best results, **start** cooking at the high setting; then **turn** the control knob down to continue cooking.

SETTING	RECOMMENDED USE
LITE	<ul style="list-style-type: none">• To light the burner. After the burner lights, turn control back to a desired setting to stop the clicking of the ignitor.
HI	<ul style="list-style-type: none">• To start foods cooking.• To bring liquids to a boil.
Medium	<ul style="list-style-type: none">• To hold a rapid boil.• To fry chicken or pancakes.• For gravy, pudding, and icing.• To cook large amounts of vegetables.
Low	<ul style="list-style-type: none">• To keep food warm until ready to serve.

NOTE: Do not cook with the control in the LITE position.

In case of a prolonged power failure

Surface burners can be manually lighted. **Hold** a lit match near a burner and **turn** the control knob to the LITE position. **After the burner lights**, turn the control knob to the desired setting.

WARNING

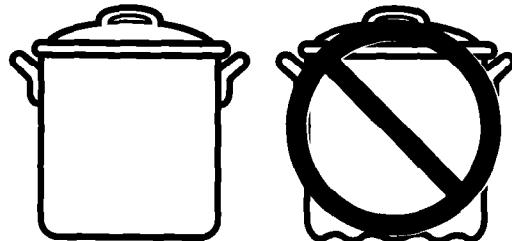
Explosion Hazard

- Burner flame should not extend beyond the edge of the cooking utensil. The flame could burn you and cause poor cooking results.
- Be sure all control knobs are turned to OFF when you are not cooking. Someone could be burned or a fire could start if a burner is accidentally left ON.
- If the flame should go out while cooking, or if there is a strong gas odor, turn the burners OFF. Wait five minutes for the gas odor to disappear before relighting burner. If gas odor is still present, see safety note on page 4. Failure to follow these precautions could result in explosion or fire.

NOTE: Do not leave an empty utensil, or one which has boiled dry, on a hot surface burner. The utensil could overheat and could damage the utensil or cooking product.

Cookware tips

No one brand of cookware is best for all people. Knowing something about pan materials and construction will help you select the correct cookware for your needs.



- **NOTE: For best results and greater fuel efficiency**, use only flat-bottomed cookware in good condition.

- **The pan** should have straight sides and a tight-fitting lid.
- **Choose medium to heavy gauge** (thickness) pans that are fairly lightweight.
- **The pan material** (metal or glass) affects how fast heat transfers from the surface burners through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
- **Handles** should be made of a sturdy, heat-resistant material and be securely attached to the pan.
- **Pans** should be easy to clean. Check to be sure there are no crevices, rough edges, or areas where food might collect.
- **Be sure pans** do not tip, whether they are full or empty.
- **Use cookware** only as it was intended to be used. Follow pan instructions. This is very important for glass cookware because some should be used only in the oven. Other pans are marked as flameware and may be used on the surface burners.

Home canning information

The larger diameter of most water-bath or pressure canners combined with high heat settings for long periods of time can cause damage to the cooktop.

To protect your range:

- **For best results**, use a canner which can be centered over the surface burner.



- **Do not place canner** on two surface burners at the same time. Too much heat will build up and will damage the cooktop.
- **Start with hot water.** This reduces the time the control is set on HI. Reduce heat setting to lowest position needed to keep water boiling.
- **Refer to your canner manual** for specific instructions.

Positioning racks and pans

For baking/roasting with one rack, place the rack so the top of the food will be centered in the oven.

Rack placement for specific foods:

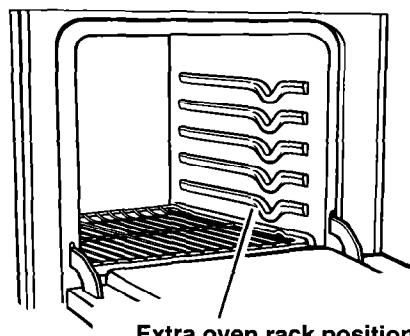
FOOD	RACK POSITION
Frozen pies, large roasts, turkeys, angel food cakes	1st or 2nd rack guide from bottom
Bundt cakes, most quick breads, yeast breads, casseroles, meats	2nd rack guide from bottom
Cookies, biscuits, muffins, cakes, nonfrozen pies	2nd or 3rd rack guide from bottom

When baking on two racks, arrange racks on first and third rack guides from bottom.

To change rack position, pull rack to the stop, raise the front edge, and lift out.

NOTE: For recommended rack placement when broiling, see "Broiling rack position chart" on page 19.

Extra oven rack position (roasting rack)



When roasting food too large to be placed in oven with rack in lowest position, **place** rack on bottom of oven.

For proper roasting, follow these guidelines:

- The rack must be level.
- Use adequate amount of liquid (meat juices or water) so food does not get overdone.
- Do not try to pull rack out over door. Rack will be at the same level as door when door is opened.

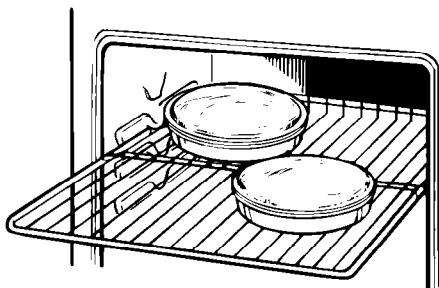
WARNING

Personal Injury Hazard

- Always position oven rack(s) in desired location before turning oven on. Be sure the rack(s) is level.
- If rack(s) must be moved while oven is hot, use pot holders or oven mitts to protect hands.
- Do not place items on the open oven door.
- Be careful when installing and removing large food items from extra oven rack position. Food will be closer to hot surfaces, including oven bottom and sides.

Failure to follow the above precautions could result in personal injury.

For best air circulation



Hot air must circulate around the pans in the oven for even heat to reach all parts of the oven. This results in better baking.

- **Place** the pans so that one is not directly over the other.
- **For best results, allow** $1\frac{1}{2}$ -2 inches (4-5 cm) of space around each pan and between pans and oven walls. There must be a minimum space of 1 inch (2.5 cm).
- **Use** only one cookie sheet in the oven at one time.

Use the following as a guide to determine where to place the pans:

One pan

Place in the center of the oven rack.

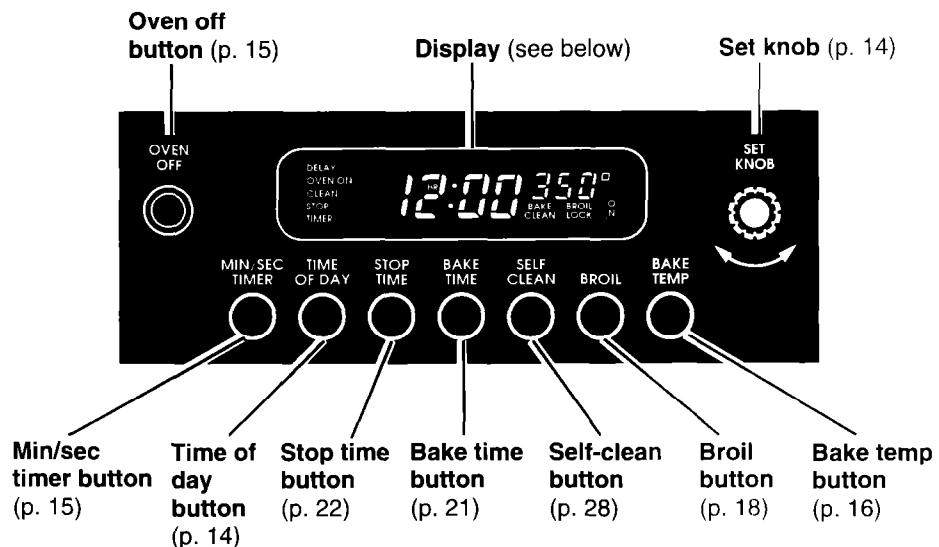
Two pans

Place in opposite corners of the oven rack.

Three or four pans

Place in opposite corners on each oven rack. Stagger pans so no pan is directly over another.

The electronic oven control



Display/clock

- **When you first plug in the range,** the display will flash until you set a new time. If, after you set the clock (page 14), the time display again flashes, your electricity was off for a while. Reset the clock.
- **When you are not using the oven,** the control is an accurate clock.
- **When you are using the oven or Minute Timer,** the display will show times, temperature settings, and what command buttons have been pressed.
- **When showing the time of day,** the display will show the hour and minutes.
- **When you are using the Minute Timer,** the display will show minutes and seconds in the following sequence:
 - **For settings from 0 to 1 minute 55 seconds,** the display will increase in 5-second amounts and count down each second.

- **For settings from 2 minutes to 9 minutes 50 seconds,** the display will increase in 10-second amounts and count down each second.
- **For settings from 10 to 59 minutes,** the display will increase in 1-minute amounts and count down each second.
- **For settings from 1 hour to 1 hour 55 minutes,** the display will increase in 5-minute amounts and count down each minute.
- **For settings from 2 hours to 9 hours 50 minutes,** the display will increase in 10-minute amounts and count down each minute.
- **When you are using Bake Time and/or Stop Time,** the display will show hours and minutes.



Command buttons



The command buttons tell the oven what to do and in what order. A few examples:

- **Time of Day** tells the oven you are going to set the clock.
- **Oven Off** tells the oven to turn off.

Each command button (except Oven Off) has its own Indicator Light. The Indicator Light comes on when you press the command button.

Set knob



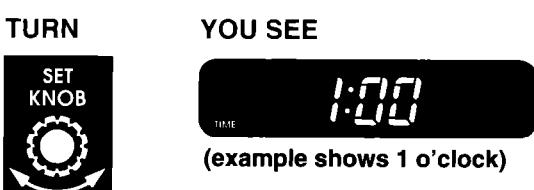
Once you've pressed a command button to tell the oven what you want it to do, you'll use the Set Knob to set a temperature or time. Turning the Set Knob clockwise increases the number on the display. Turning the Set Knob counterclockwise decreases the number on the display.

Setting the clock

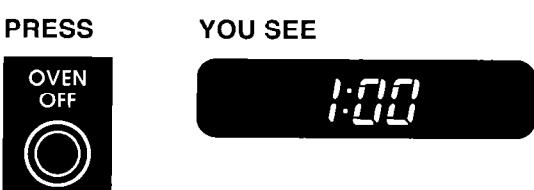
1. Press the Time of Day button.



2. Turn the Set Knob until the correct time shows on the large display.



3. Press the Oven Off button to start the clock.



Using the electronic Minute Timer

The Minute Timer does not start or stop the oven. It works like a kitchen timer. It can be set in minutes and seconds up to 9 hours and 50 minutes. You will hear 3 tones when the set time is up.

1. Press the Min/Sec Timer button.

PRESS



YOU SEE



2. Turn the Set Knob until the desired time shows on the large display.

The Minute Timer will begin counting down 2 seconds after the time is set. When time is up, you will hear 3 tones, then one reminder tone every 10 seconds until you press the Min/Sec Timer button.

TURN



YOU SEE



(example shows 30 seconds)

To cancel the Minute Timer:

Press the Min/Sec Timer button and turn the Set Knob until "0:00" shows on the large display.

PRESS



YOU SEE



TURN



Canceling a function

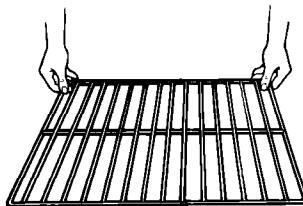
The Oven Off button will cancel any function except for times set with the Min/Sec Timer button. When the Oven Off button is pressed, the large display will show the time of day or, if the Minute Timer is being used, the time remaining.



Baking/roasting

1. Position the rack(s) properly before turning on the oven.

For further information, see "Positioning racks and pans" on page 11.



2. Press the Bake Temp button.

NOTE: If the oven door is latched when you try to bake, "door" will appear on the large display and you will be unable to continue. If the LOCK Indicator Light is on, wait until it goes off. Then move the Lock Lever **all the way** to the left to unlatch the door.

PRESS**YOU SEE**

3. Turn the Set Knob until the desired temperature shows on the small display.

The display will increase in 5° amounts.
The burner will light in 50-60 seconds.

TURN**YOU SEE**

(example shows 350°F
bake temperature)

4. When baking, preheat the oven for 10 minutes.

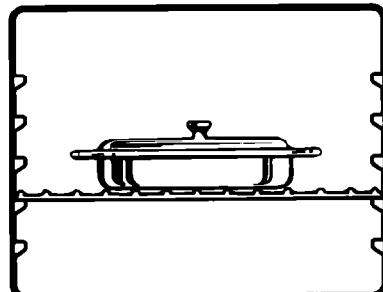
NOTES:

- **Do not preheat** when roasting or cooking items such as casseroles.
- **The small display** will show the actual oven temperature in 5° amounts, starting at 100°, while the oven is preheating.

5. Put food in the oven.

During baking/roasting, the oven burner will turn on and off to keep the oven temperature at the setting.

NOTE: Do not place food directly on the oven bottom.



6. When baking/roasting is done, press the Oven Off button or turn the Set Knob until “---°” shows on the small display.

The oven will then shut off.

PRESS



Adjusting the oven temperature control

Although your new oven is properly adjusted to provide accurate temperatures, it may cook faster or slower than your old oven.

If, after using the oven for a period of time, you are not satisfied with the baking/roasting results, you can change the temperature calibration by following these steps:

NOTE: DO NOT measure oven temperature with a thermometer. Opening the oven door will lower the oven temperature and give you an inaccurate reading. Also, the thermometer temperature reading will change as your oven cycles.

1. Press the Bake Temp button. Turn the Set Knob clockwise to a temperature setting above 500°F.

PRESS



YOU SEE



TURN



2. Immediately press and hold the Bake Temp button again until the display shows “-35” (about 5 seconds).

PRESS AND HOLD



YOU SEE



3. Turn the Set Knob clockwise to increase the temperature.

The temperature can be increased in 5° amounts. Select the number which represents the °F you want to increase the oven temperature. For example, to increase the oven temperature 5°, you would select “-30”.

TURN



YOU SEE



(example shows increasing offset temperature by 5°F)

continued on next page

4. Press the Oven Off button to enter the new temperature adjustment.

Your oven bake and broil temperatures are now adjusted hotter. The control "remembers" this temperature adjustment even if the power goes out.

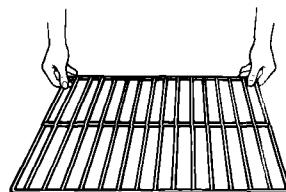
PRESS



Broiling

1. Position the rack before turning the oven on.

Position the oven rack so that the surface of the food is at least 3 inches (7 cm) away from the broil burner. See "Broiling rack position chart" on page 19.



2. Put food on broiler pan and place in the center of the oven rack.

3. Completely close the oven door to ensure proper broiling temperatures.

4. Press the Broil button.

NOTE: If the oven door is latched when you try to broil, "door" will appear on the large display and you will be unable to continue. If the LOCK Indicator Light is on, wait until it goes off. Then move the Lock Lever **all the way** to the left to unlatch the door.

PRESS



YOU SEE



5. Turn the Set Knob 2 clicks and HI will show on the small display. Turn the Set Knob 1 click and LO will show on the small display.

The burner will light in 50-60 seconds.

TURN



YOU SEE



6. When broiling is done, press the Oven Off button.

PRESS



YOU SEE



Broiling tips

- **Use the broiler pan and grid for broiling.** They are designed to drain excess liquid and grease away from the cooking surface to help prevent spatter, smoke, or fire.
- **If you broil small quantities, you may want to use a small broiler pan.** They are available in the housewares section of many department stores.
- **Broiling rack position** determines how the burner cooks your food. The lower the position, the more broiler grid area covered. See "Broiling rack position chart" below for more information.
- **To sear meat**, place broiler pan at one of the higher rack positions so that meat is very near the flame.
- **Small steaks** may be broiled in the higher rack positions.
- **To cook large steaks** and other thick cuts of meat well done, move them to a lower rack position after searing.

Broiling rack position chart

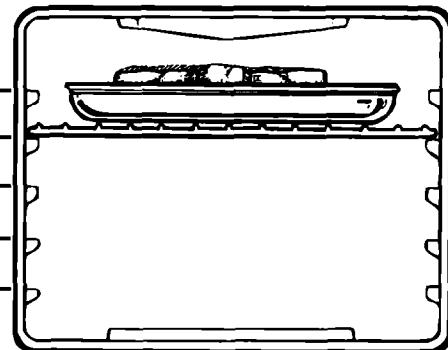
RACK POSITION FROM BOTTOM	FOOD
4	Rare steaks and fish
3	Medium and well-done steaks and hamburgers; well-done foods such as chicken, lobster, ham slices, and pork chops

- **After broiling**, remove the broiler pan from the oven when you remove the food. Drippings will bake on the pan if you leave it in the heated oven.

WARNING

Fire Hazard

- Place meat the correct distance from the burner. Meat placed too close to the burner could spatter, smoke, burn, or catch fire during broiling.
- To ensure adequate grease drainage, do not use cookie sheets or similar pans for broiling. Also, covering the broiler grid with foil is not recommended. Poor drainage of grease could result in fire.



Energy saving tips

Although the energy used for cooking is usually a very small percentage of the total energy used in the home, cooking energy can be used efficiently. Here are some tips to help you save energy when using your cooking product:

- **Use** pans with flat bottoms, straight sides, and tight-fitting lids.
- **Cook** with a minimum of liquid or fat to help shorten cooking time.
- **Preheat** pans only when recommended and for the shortest time possible.
- **Start** food on higher heat settings, then set surface burner control on low to finish cooking.
- **Use** the more efficient surface burners instead of the oven when possible.
- **Turn on** the surface burner only after placing filled pan on the burner grate.

- **“Oven peeking”** may cause heat loss, longer cooking times, and unsatisfactory baking results. Rely on your timer to keep track of the cooking time.
- **Bake** cakes, pies, or cookies when oven is warm. Best time to bake is right after a meal has been cooked in the oven.
- **Preheat** the oven no longer than necessary.
- **Plan** your meals for the most efficient use of the range. When using the oven to cook one food, try to cook the rest of the meal in it also.
- **Do not preheat** when roasting or cooking items such as casseroles.
- **Keep** reflector pans clean for best heat reflection.

Using the electronic MEALTIMER™ control

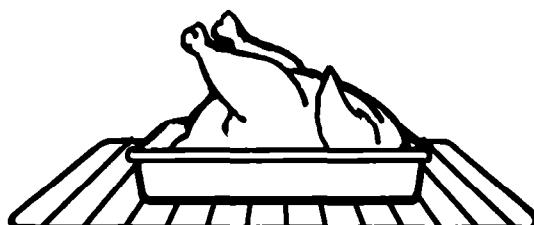
The electronic MEALTIMER control will turn the oven on and off at times you set, even when you are not around.

Delayed time baking/roasting is ideal for foods which do not require a preheated oven, such as meats and casseroles. **Do not use delayed time cooking for cakes, cookies, etc. – undercooking will result.**

Before using the electronic MEALTIMER control, make sure the clock is set to the correct time of day. (See “Setting the clock” on page 14.)

To start baking/roasting now and stop automatically

1. **Position the oven rack(s) properly and put food in the oven.**



2. Press the Bake Time button.**PRESS****YOU SEE****3. Turn the Set Knob clockwise until the desired baking/roasting time, up to 11 hours 55 minutes, shows on the large display.****TURN****YOU SEE**

(example shows 1½ hour cook time)

4. Press the Bake Temp button.**PRESS****YOU SEE****5. Turn the Set Knob to set the desired baking/roasting temperature.**

After the temperature is set, the temperature display will change to 100°F and increase until the oven temperature reaches the set temperature.

TURN**YOU SEE**

(example shows 350°F cook temperature)



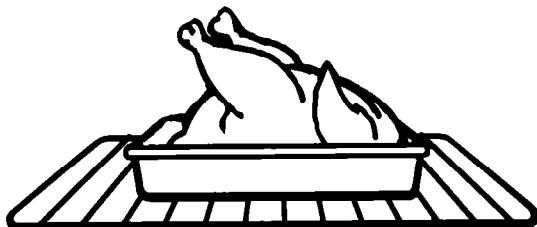
(large display will count down in 1-minute amounts)

6. When baking/roasting time is completed, three tones will sound.**YOU SEE**

(time of day)

To delay start and stop automatically

1. Position the oven rack(s) properly and put food in the oven.



2. Press the Bake Time button.

PRESS



YOU SEE



3. Turn the Set Knob clockwise until the desired baking/roasting time, up to 11 hours 55 minutes, shows on the large display.

TURN



YOU SEE



(example shows 1½-hour cook time)

4. Press the Stop Time button.

PRESS



YOU SEE



(display shows current stop time [time of day plus cook time])

5. Turn the Set Knob clockwise until the desired stop time shows on the large display.

One tone will sound once every second until you choose a baking/roasting temperature.

TURN



YOU SEE



(example shows 3:30 stop time)

6. Press the Bake Temp button.**PRESS****YOU SEE****7. Turn the Set Knob to set the desired baking/roasting temperature.**

NOTE: Changes can be made at any time by pushing a command button.

TURN**YOU SEE**

(example shows 350°F cook temperature)

When the start time is reached:

YOU SEE

(display shows stop time and set temperature)

8. When baking/roasting time is completed, three tones will sound.**YOU SEE**

(time of day)

To cancel the MEALTIMER™ control settings:

Press the Oven Off button or turn the Set Knob until “:00” shows on the large display.

PRESS**YOU SEE**

(time of day)

OR TURN

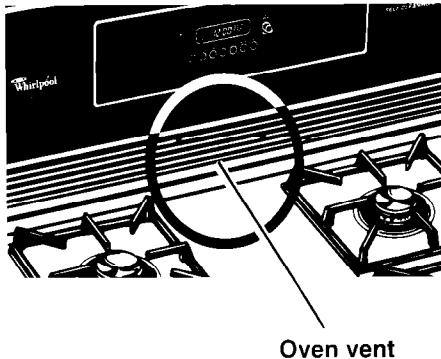
⚠ WARNING

To avoid sickness and food waste when using the MEALTIMER™ clock:

- Do not let most UNFROZEN food stand for more than two hours before cooking starts.
- Do not allow food to remain in oven for more than two hours after the end of cooking cycle.

NOTE: Do not use foods that will spoil while waiting for cooking to start. Such foods are: dishes with milk or eggs, cream soups, and cooked meats or fish. Also, foods containing baking powder or yeast will not rise properly when cooked using delay start.

The oven vent



Hot air and moisture escape from the oven through a vent located in lower part of backguard. The vent is needed for air circulation. **Do not block the vent.** Poor baking/roasting will result.

NOTE: Never store plastics, paper, or other items that could melt or burn near the oven vent, or any of the surface burners.

⚠ WARNING

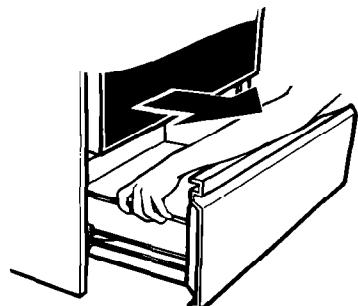
Burn Hazard

When the oven is ON, pans and pan handles left near the oven vent could become hot enough to burn the user and to melt plastics. Use pot holders to move pans.

The storage drawer

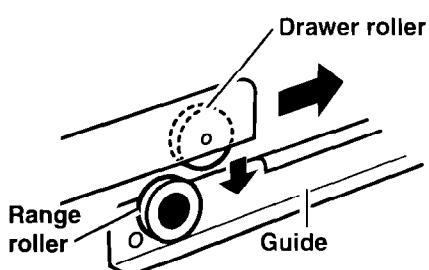
You can remove the storage drawer to make it easier to clean under the range and to check for installation of the anti-tip bracket(s). **Use care when handling the drawer.**

Removing the storage drawer:



- 1. Empty** drawer before removing. **Pull** drawer straight out to the first stop. **Lift** the front and **pull out** to the second stop.
- 2. Let** the drawer rest on the floor. **Place** hands toward the back of the drawer and **lift** it out.

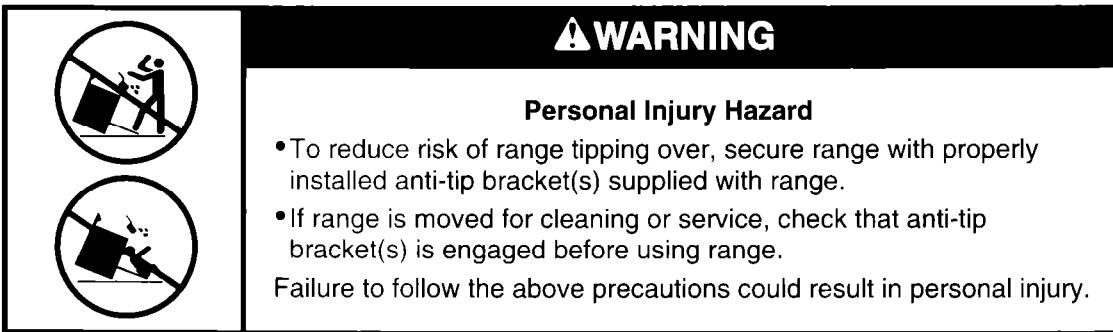
Replacing the storage drawer:



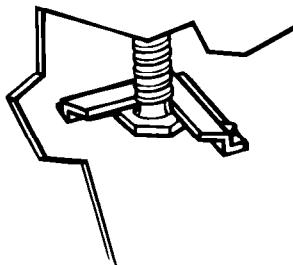
- 1. Place** the set of rollers on the drawer behind the rollers on the range as shown at right.
- 2. Line up** the drawer slide rail with the guides on the range and **push** the drawer back into position.

The anti-tip brackets

The range will not tip during normal use. However, tipping can occur if you apply too much force or weight to the open door without the anti-tip bracket(s) properly secured.



To verify the anti-tip bracket(s) is engaged:



- **Grasp** rear of range and carefully try to tilt forward. If anti-tip bracket(s) is attached to floor with screws and rear leveling leg(s) is positioned under bracket(s), range should not tilt forward.

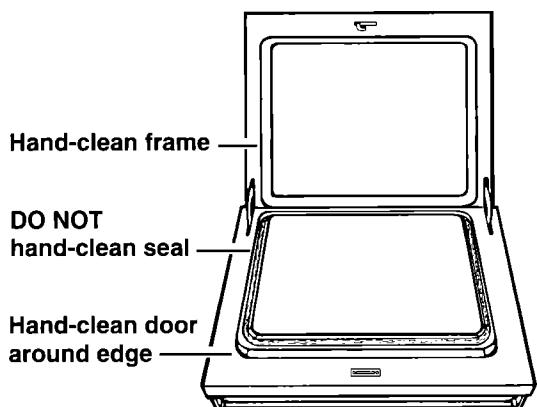
OR

- **Remove** the storage drawer.
(See page 25.)
- **Make sure** the rear leveling leg(s) is positioned under bracket(s).
- **See** Installation Instructions for further details.

Using the Self-Cleaning Cycle

The Self-Cleaning cycle saves you from the toil and mess that often come with hand-cleaning the oven interior. Like the other functions of your range, you operate the Self-Cleaning cycle with the easy-to-use controls. Please review the instructions in this section to keep your oven spotless.

Before you start



Before you start the Self-Cleaning cycle, make sure you:

- **Hand-clean the areas shown.** They do not get hot enough during the cleaning cycle for soil to burn away. Use hot water and detergent or a soapy steel-wool pad for cleaning.

NOTE: DO NOT clean, move, or bend the seal. Poor cleaning, baking, and roasting may result.

- **Remove any pots and pans** being stored in the oven.

NOTE: You can clean the broiler pan (without grid) in the oven if you have first removed most of the soil by hand-cleaning or in a dishwasher. If most of the soil is not removed, too much smoking will occur. The chrome broiler grid will discolor if cleaned in the Self-Cleaning cycle.

- **Wipe out any loose soil or grease.** This will help reduce smoke during the Self-Cleaning cycle.
- **Remove the oven racks from the oven if you want them to remain shiny.** You can clean the oven racks in the Self-Cleaning cycle, but they will become harder to slide. (See page 36.) If you clean racks in the Self-Cleaning cycle, place them on the 2nd and 4th rack guides. (Guides are counted from bottom to top.)
- **Heat and odors** are normal during the Self-Cleaning cycle. Keep the kitchen well ventilated by opening a window or by turning on a vent hood or other kitchen vent during the cycle.

WARNING

Burn Hazard

- Do not touch the oven during the Self-Cleaning cycle. It could burn you.
- Do not use commercial oven cleaners in your oven. Cleaners could produce hazardous fumes or damage the porcelain finish.

NOTES:

- **Do not force** the Lock Lever. You could bend or break it. The lever is designed to stay locked until the oven is cool enough to safely open. Wait until it moves freely.
- **Do not block** the vent during the Self-Cleaning cycle. Air must move freely for best cleaning results.
- **Do not leave** plastic utensils near the vent. They may melt.
- **Do not leave** any foil in oven during the Self-Cleaning cycle. Foil could burn or melt and damage the oven surface.
- **Make sure the oven light is off** during the Self-Cleaning cycle. Keeping the oven light on will shorten bulb life.

Setting the controls

To start cleaning immediately:

1. Make sure the clock is set to the correct time of day.

(See "Setting the clock" on page 14.)

2. Move the Lock Lever all the way to the right – the Clean position.



3. Press the Self-Clean button.

A 3-hour Self-Cleaning cycle will be set automatically.

NOTE: If the Self-Clean button is pressed when the door is not latched, "door" will appear on the large display. Move the Lock Lever **all the way** to the right to latch the door. If any other command button is pressed when the door is latched, "door" will appear on the large display and you will be unable to continue. Move the Lock Lever back to the left to unlatch the door after the LOCK Indicator Light goes off.

PRESS



YOU SEE

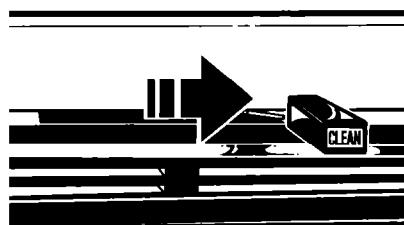


To delay the start:

1. Make sure the clock is set to the correct time of day.

(See "Setting the clock" on page 14.)

2. Move the Lock Lever all the way to the right – the Clean position.



USING THE SELF-CLEANING CYCLE

3. Press the Self-Clean button, followed by the Stop Time button. Immediately turn the Set Knob to the new stop time.

The Self-Cleaning cycle will start at a time equal to the stop time minus the cleaning time. In the example at the right, that would be 5:30 minus 3 hours, or 2:30.

PRESS



YOU SEE



(example for 5:30 stop time)



TURN



After the Self-Cleaning cycle starts:

The LOCK Indicator Light will come on when the oven temperature goes above normal baking/roasting temperatures. The Lock Lever must not be moved and the door cannot be opened when this Indicator Light is on.

YOU SEE



(example when cleaning immediately)

After the Self-Cleaning cycle is completed:

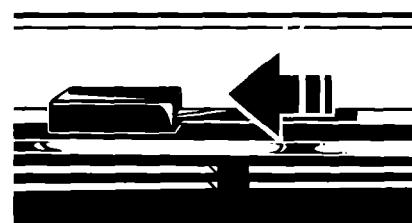
YOU SEE



(time of day)

When the oven reaches normal baking/roasting temperatures:

The LOCK Indicator Light will go off. Move the Lock Lever back to the left. **DO NOT FORCE IT.** Wait until it moves easily.



To stop the Self-Cleaning cycle at any time:

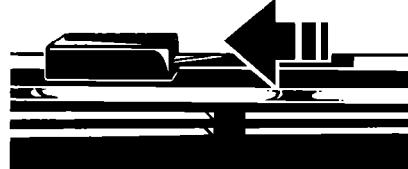
1. Press the Oven Off button.

PRESS



2. When the LOCK Indicator Light goes off, move the Lock Lever back to the left.

DO NOT FORCE IT. Wait until it moves easily.



Special tips

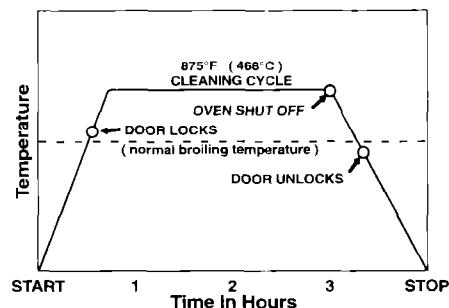
- **Keep** the kitchen well ventilated during the Self-Cleaning cycle to help get rid of heat, odors, and smoke.
- **After the oven is cool**, wipe up any residue or ash with a damp cloth or sponge. If any spots remain, clean with a mild abrasive cleanser or cleaning sponge.

- **Clean** the oven before it gets heavily soiled. Cleaning a very soiled oven takes longer and results in more smoke than usual.
- **If the Self-Cleaning cycle does not get the oven as clean as you expected**, you may not have prepared the oven properly. Hand-clean areas noted on page 27.

How the cycle works

The Self-Cleaning cycle uses very high heat to burn away soil and grease. During the cycle, the oven gets much hotter than it does for normal baking or broiling. This high heat breaks up the soil or grease and burns it away.

The graph at the right is representative of a normal, 3-hour Self-Cleaning cycle. Note that the heating stops when the 3-hour setting is up, but it takes longer for the oven to cool enough to unlock.



Caring for Your Range

Your range is designed for easy care. You can do most cleaning with items found around your home. Cleaning your range whenever spills or soiling occurs will help to keep it looking and operating like new.

WARNING

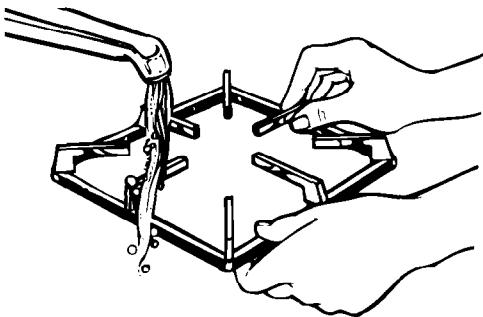
Explosion Hazard

- Make sure all controls are OFF and the range is cool before cleaning.
- Do not use oven cleaners, bleach, or rust removers.
- Do not obstruct the flow of combustion and ventilation air.
- Keep appliance area clear and free of combustible materials, gasoline, and other flammable vapors and liquids.

Failure to follow these guidelines could result in burns, electrical shock, fire, or explosion.

Surface burner grates and reflector pans

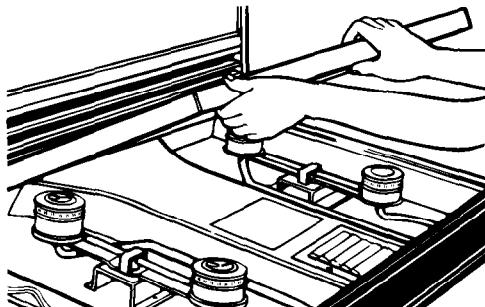
1. **Make sure** all surface burners are off and the surrounding parts are cool.
2. **Lift off** the surface burner grates and **remove** the reflector pans.



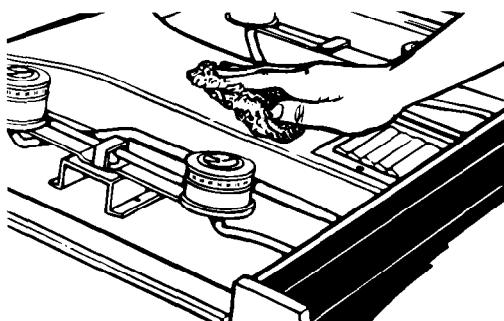
3. **Wash** the grates and reflector pans with warm, soapy water or in a dishwasher. **Use** a nonabrasive, plastic scrubbing pad for cooked-on foods. **Rinse** and **dry** well.
4. **Replace** reflector pans and burner grates.

Removable cooktop

1. Remove surface burner grates and reflector pans.



2. Lift front of cooktop enough to clear the front of the range. Grasp both sides of the cooktop, lift and pull forward to remove.



3. Wipe surface under the cooktop with warm, soapy water and a sponge. Use a soapy steel-wool pad on heavily soiled areas.
4. Replace cooktop by fitting studs on back of cooktop into guide holes in rear vertical supports. Lower front of cooktop. Avoid hitting the control panel. Replace reflector pans and surface burner grates.

WARNING

Personal Injury Hazard

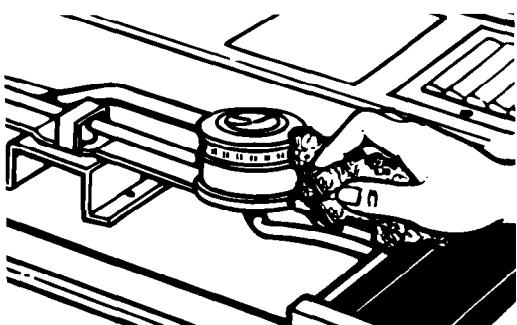
Do not try to clean under the cooktop without removing it first.

Failure to follow this precaution could result in personal injury from the cooktop accidentally falling.

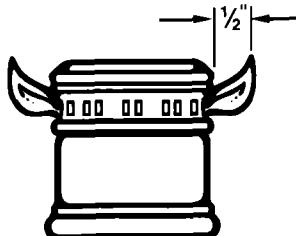
NOTE: Do not drop the cooktop. Damage could result to the porcelain and the cooktop frame.

Surface burners

1. Remove the cooktop, following the instructions on page 33.



2. Wipe off surface burners with warm, soapy water and a sponge after each use. **To remove cooked-on food, soak the burners in a vinegar and water solution for 20-30 minutes. Scrub with a plastic scrubbing pad.**
3. If ports are clogged, clean with a straight pin. DO NOT enlarge or distort the ports. DO NOT use a toothpick to clean the ports.



Typical surface burner flame at highest setting

4. Occasionally check the burner flames for proper size and shape as shown. A good flame is blue in color. If flames lift off ports, are yellow, or are noisy when turned off, you may need to clean the burners (see above), or call a qualified technician for adjustment.
5. Replace cooktop.

Cleaning chart

Use the following table to help you clean your range.

PART	WHAT TO USE	HOW TO CLEAN
Control knobs	Sponge and warm, soapy water	<ul style="list-style-type: none">• Turn knobs to OFF and pull straight away from control panel.• Wash, rinse, and dry thoroughly. Do not soak.• Do not use steel wool or abrasive cleansers. They may damage the finish of the knobs.• Replace knobs. Make sure all knobs point to OFF.
Control panels	Sponge and warm, soapy water OR Paper towel and spray glass cleaner	<ul style="list-style-type: none">• Wash, wipe with clean water, and dry thoroughly.• Do not use steel wool or abrasive cleansers. They may damage the finish.• Do not spray cleaner directly on panel. Apply cleaner to paper towel. <p>NOTE: Make sure you have not turned the oven on when cleaning oven control panel. If you have, press the Oven Off button.</p>

PART	WHAT TO USE	HOW TO CLEAN
Exterior surfaces (other than control panels)	Sponge and warm, soapy water	<ul style="list-style-type: none"> Wash, wipe with clean water, and dry thoroughly. Use nonabrasive, plastic scrubbing pad on heavily soiled areas. Do not use abrasive or harsh cleansers. They may damage the finish. <p>NOTE: Do not allow foods containing acids (such as vinegar, tomato, or lemon juice) to remain on surface. Acids may remove the glossy finish. Also wipe up milk or egg spills when cooktop is cool. Be careful when cleaning around the model and serial number plate; the numbers wipe off easily.</p>
Surface burner grates and chrome reflector pans	Dishwasher OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none"> In dishwasher, wash with other cooking utensils. Dry completely. Do not use abrasive or harsh cleansers. Do not place in Self-Cleaning oven.
Surface burners	Sponge and warm, soapy water Warm, soapy water and a nonabrasive, plastic scrubbing pad OR Vinegar and water solution	<ul style="list-style-type: none"> Remove the cooktop. (See page 33.) Wipe off spills immediately after burner has cooled. <p>For cooked-on food:</p> <ul style="list-style-type: none"> Remove burner from manifold with Phillips screwdriver. Wash with warm, soapy water and a plastic scrubbing pad or soak in vinegar and water solution. Wipe with clean water and dry well. If ports are clogged, clean with a straight pin. Do not enlarge or distort ports. Do not use a wooden toothpick. Do not clean surface burner in dishwasher.

continued on next page

CARING FOR YOUR RANGE

PART	WHAT TO USE	HOW TO CLEAN
Broiler pan and grid (clean after each use)	Steel-wool pad and warm, soapy water	<ul style="list-style-type: none">• Wash, rinse, and dry thoroughly.• Do not clean in Self-Cleaning oven. (See note on page 27.)
Oven racks	Steel-wool pad and warm, soapy water OR The Self-Cleaning cycle	<ul style="list-style-type: none">• Wash, rinse, and dry thoroughly.• Leave in oven during Self-Cleaning cycle. <p>NOTE: Racks will permanently discolor and become harder to slide if left in oven during Self-Cleaning cycle. Apply a small amount of vegetable oil to the side rungs to aid sliding.</p>
Oven door glass	Paper towel and spray glass cleaner OR Warm, soapy water and a nonabrasive, plastic scrubbing pad	<ul style="list-style-type: none">• Make sure oven is cool.• Follow directions provided with the cleaner.• Wash, wipe with clean water, and dry thoroughly.
Oven cavity	Self-Cleaning cycle	<ul style="list-style-type: none">• See "Using the Self-Cleaning Cycle" on pages 27-31.

The oven light

The Oven Light will come on when you open the oven door. To turn the light on when the oven door is closed, push the Oven Light Switch on the control panel. Push the switch again to turn off the light.

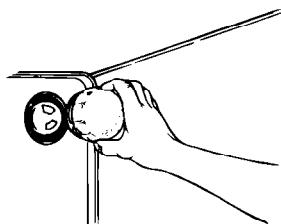
⚠ WARNING

Electrical Shock Hazard

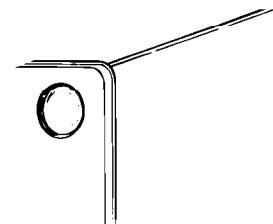
- Make sure oven and light bulb are cool and power to the range has been turned off before replacing the light bulb. Failure to do so could result in electrical shock or burns.
- The bulb cover must be in place when using the oven. The cover protects the bulb from breaking, and from high oven temperatures. Because bulb cover is made of glass, be careful not to drop it. Broken glass could cause injury.

To replace the oven light:

1. **Unplug** appliance or **disconnect** at the main power supply.



2. **Remove** the glass bulb cover in the back of the oven by screwing it out counter-clockwise.
3. **Remove** the light bulb from its socket. **Replace** the bulb with a 40-watt appliance bulb.



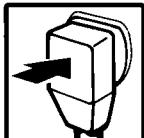
4. **Replace** the bulb cover by screwing it in clockwise. **Plug in** appliance or **reconnect** at the main power supply.

NOTE: Make sure the oven light is off during the Self-Cleaning cycle. Keeping the oven light on will shorten bulb life.

Troubleshooting

Most cooking problems often are caused by little things you can find and fix without tools of any kind. Check the lists below and on the next two pages before calling for assistance or service. If you still need help, see "Requesting Assistance or Service" on page 41.

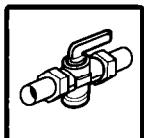
If nothing operates, check the following:



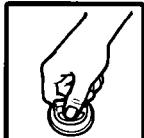
Is the range plugged into a live outlet with the proper voltage? (See Installation Instructions.)



Have you blown a household fuse or tripped a circuit breaker?



Is the range properly connected to gas supply? Contact an authorized Whirlpool service company to reconnect range to gas supply. (See Installation Instructions.)



Have you set the control knob or electronic control correctly?



Is the flow of combustion and/or ventilation air to the cooktop blocked?

Other possible problems and their causes:

PROBLEM	CAUSE
The oven will not operate	<ul style="list-style-type: none">• You have not set the electronic control correctly. Refer to the section in this manual describing the function you are operating.• You have programmed a delayed start time. Wait for the start time to be reached or cancel and reset the control.
Burner fails to light	<ul style="list-style-type: none">• The range is not plugged into a live outlet with the proper voltage. (See Installation Instructions.)• You have blown a household fuse or tripped a circuit breaker. In case of prolonged power failure, manually light burners (see page 9).• The burner ports are clogged. Clean with a straight pin (see pages 34 and 35).
Burner flames are uneven	<ul style="list-style-type: none">• The burner ports are clogged. Clean with a straight pin (see pages 34 and 35). If this fails, call for service.
Burner flames lift off ports, are yellow, or are noisy when turned off	<ul style="list-style-type: none">• The air/gas mixture is incorrect. Contact a service technician to check it.
Burner makes popping noise when on	<ul style="list-style-type: none">• The burner is wet from washing. Let dry.
Control knob(s) will not turn	<ul style="list-style-type: none">• You are not pushing in before turning.
The Self-Cleaning cycle will not operate	<ul style="list-style-type: none">• The clock does not show the correct time of day.• The Lock Lever is not all the way to the right.• You have programmed a delayed start time. Wait for the start time to be reached.

continued on next page

TROUBLESHOOTING

PROBLEM	CAUSE
Cooking results are not what you expected	<ul style="list-style-type: none">• The range is not level. (See Installation Instructions.)• The oven temperature seems too low or too high. See "Adjusting the oven temperature control" on page 17 to adjust oven temperature.• You did not preheat the oven before baking (if called for in recipe).• You are using a recipe that has never been tested or is not from a reliable source.• You are using a pan that is not the correct type or size. Refer to a reliable cookbook or recipe for recommended pan type and size.• There is not enough air space around pan when baking. Allow 1½ to 2 inches (4-5 cm) of air space on all sides of pan. There must be a minimum space of 1 inch.• The cooking utensil is too large or too small for the surface burner being used. Pan should be the same size or slightly larger than the surface burner being used.• The flame is not the correct size for the cooking utensil being used.• If broiling, you have not completely closed the oven door. The broiler provides the best cooking results with the oven door closed.
The display is flashing	<ul style="list-style-type: none">• There has been a power failure. Reset the clock. (See page 14.)
"F" followed by a number shows on the display (for example "F1")	<ul style="list-style-type: none">• Call for service. (See Step 2 on page 41.)

If none of these items was causing your problem, see "Requesting Assistance or Service" on page 41.

Requesting Assistance or Service

Before calling for assistance or service, please check "Troubleshooting" on pages 38-40. It may save you the cost of a service call. If you still need help, follow the instructions below.

1. If you need assistance* ...

Call Whirlpool Consumer Assistance Center telephone number. Dial toll-free from anywhere in the U.S.A.:

1-800-253-1301

and talk with one of our trained consultants. The consultant can instruct you in how to obtain satisfactory operation from your appliance or, if service is necessary, recommend a qualified service company in your area.

If you prefer, write to:

Mr. William Clark
Consumer Assistance Representative
Whirlpool Corporation
2000 North M-63
Benton Harbor, MI 49022-2692

Please include a daytime phone number in your correspondence.

2. If you need service* ...

Whirlpool has a nationwide network of authorized Whirlpool service companies. Whirlpool service technicians are trained to fulfill the product warranty and provide after-warranty service, anywhere in the United States. To locate the authorized Whirlpool service company in your area, call our Consumer Assistance Center telephone number (see Step 1) or look in your telephone directory Yellow Pages under:



•APPLIANCE-HOUSEHOLD-
MAJOR, SERVICE & REPAIR

- See: Whirlpool Appliances or
Authorized Whirlpool Service
(Example: XYZ Service Co.)

•WASHING MACHINES &
DRYERS, SERVICE & REPAIR

- See: Whirlpool Appliances or
Authorized Whirlpool Service
(Example: XYZ Service Co.)

3. If you need FSP® replacement parts ...

FSP is a registered trademark of Whirlpool Corporation for quality parts. Look for this symbol of quality whenever you need a replacement part for your Whirlpool® appliance. FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.

To locate FSP replacement parts in your area, refer to Step 2 or call the Whirlpool Consumer Assistance Center number in Step 1.

4. If you are not satisfied with how the problem was solved ...

- Contact the Major Appliance Consumer Action Panel (MACAP). MACAP is a group of independent consumer experts that voices consumer views at the highest levels of the major appliance industry.
- Contact MACAP only when the dealer, authorized servicer, and Whirlpool have failed to resolve your problem.

Major Appliance Consumer Action Panel
20 North Wacker Drive
Chicago, IL 60606

- MACAP will in turn inform us of your action.

*When asking for help or service:

Please provide a detailed description of the problem, your appliance's complete model and serial numbers, and the purchase date. (See page 3.) This information will help us respond properly to your request.

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WHIRLPOOL®

Gas Range Warranty

LENGTH OF WARRANTY	WHIRLPOOL WILL PAY FOR
FULL ONE-YEAR WARRANTY From Date of Purchase	FSP® replacement parts and repair labor to correct defects in materials or workmanship. Service must be provided by an authorized Whirlpool service company.
WHIRLPOOL WILL NOT PAY FOR	
A. Service calls to: 1. Correct the installation of your range. 2. Instruct you how to use your range. 3. Replace house fuses or correct house wiring or plumbing. 4. Replace owner accessible light bulbs.	
B. Repairs when your range is used in other than normal, single-family household use.	
C. Pickup and delivery. Your range is designed to be repaired in the home.	
D. Damage to your range caused by accident, misuse, fire, flood, acts of God, or use of products not approved by Whirlpool.	
E. Repairs to parts or systems caused by unauthorized modifications made to the appliance.	

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WHIRLPOOL CORPORATION SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. Some states do not allow the exclusion or limitation of incidental or consequential damages, so this limitation or exclusion may not apply to you. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

Outside the United States, a different warranty may apply. For details, please contact your authorized Whirlpool distributor or military exchange.

If you need service, first see the "Requesting Assistance or Service" section of this book. After checking "Requesting Assistance or Service," additional help can be found by calling our Consumer Assistance Center telephone number, **1-800-253-1301**, from anywhere in the U.S.A.



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10% post-consumer waste
50% recovered materials

PART NO. 36-314431-03-0/4363409

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